

5 Course Tasting Menu £40 | Add Matching Wine £35

Mussel pil pil toast  
Ajo blanco, grapes, smoked almond  
Pan con tomate

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Sea trout ceviche, watermelon, chilli, tiger milk

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Preserved lemon and ricotta agnolotti, saffron, puttanesca, olive, caper

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Lamb rump, apricot, smoked aubergine, chermoula potatoes

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Lemon Cream, fermented berries, raspberry sorbet